

Simply Stunning!



12
great recipes, tips and
NEW, easy-to-follow
prep photos!



JELL-O

Cool Whip
Whipped Topping

Baker's

Nilla
wafers

Katie Brown - Lifestyle Expert and TV Host

JELL-O Brand and COOL WHIP are proud sponsors of the
Katie Brown Workshop on Public Television.



Nothing warms the heart during the holidays like great food and family! This year, the Kraft Kitchens invites you and your loved ones to celebrate the season with "Simply Stunning" recipes.

These delicious, easy-to-prepare desserts deliver a contemporary twist on holiday classics that will delight everyone. The ***Tiramisu Bowl*** looks as festive as it tastes with delicious layers of JELL-O Pudding...tasty NILLA Wafers...rich BAKER'S Chocolate...and creamy COOL WHIP!

Present your guests with gifts from the heart and put a smile on everyone's face...and a showstopper on your table!

Wishing you and your family a meaningful, simply stunning holiday season!



Tiramisu Bowl

PREP: 20 min. plus refrigerating **MAKES:** 16 servings, about 2/3 cup each

what you need

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 3 cups cold milk
- 2 pkg. (3.4 oz. each) JELL-O Vanilla Instant Pudding
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided
- 48 NILLA Wafers
- 1/2 cup brewed strong MAXWELL HOUSE Coffee, cooled, divided
- 2 squares BAKER'S Semi-Sweet Chocolate, grated
- 1 cup fresh raspberries

make it



BEAT cream cheese with mixer until creamy. Gradually beat in milk and pudding mixes. Stir in 2 cups COOL WHIP.



LINE 2-1/2-qt. bowl with 24 wafers; drizzle with 1/4 cup coffee.



TOP with half the pudding mixture and half of the chocolate. Repeat layers.



TOP with remaining COOL WHIP and raspberries. Refrigerate 2 hours.



Chocolate Bliss Cheesecake

PREP: 20 min. plus baking & refrigerating **MAKES:** 12 servings

what you need

- 18 OREO Cookies, finely crushed
- 2 Tbsp. butter or margarine, melted
- 3 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 pkg. (8 squares) BAKER'S Semi-Sweet Chocolate, melted, cooled slightly
- 3 eggs

make it

HEAT oven to 325°F.



PRESS combined crumbs and butter onto bottom of 9-inch springform pan.



BEAT cream cheese, sugar and vanilla with mixer until blended. Add chocolate; mix well.



ADD eggs, one at a time, mixing on low speed after each addition just until blended. Pour over crust.



BAKE 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

Make and
bake in the
same bowl!



COOL WHIP Chocolate One-Bowl Bliss Cake

PREP: 10 min. plus baking & cooling **MAKES:** 16 servings

what you need

- 1 pkg. (2-layer size) devil's food cake mix
- 5 squares BAKER'S Semi-Sweet Chocolate, divided
- 2 tubs (8 oz. each) COOL WHIP Whipped Topping, thawed, divided
- 1 Tbsp. powdered sugar

make it

HEAT oven 350°F.



PREPARE cake batter, in 2-1/2-qt. ovenproof bowl, as directed on package; scrape side of bowl. Bake 1 hour 5 min. or until toothpick inserted in center comes out clean. Cool 10 min.

LOOSEN cake from side of bowl with knife. Invert onto wire rack; remove bowl. Cool cake completely.

CUT cake into three layers. Microwave 4 chocolate squares in microwaveable bowl on HIGH 2 min., stirring after 1 min. Cool. Add 1 tub COOL WHIP; whisk until blended. Stack and fill layers with chocolate mixture.

FROST with remaining COOL WHIP. Make curls from remaining chocolate square. Arrange on cake; sprinkle with sugar. Refrigerate.



Cranberry-Pineapple Minis

PREP: 10 min. plus refrigerating **MAKES:** 24 servings

what you need

- 1 can (20 oz.) DOLE Crushed Pineapple, in juice
- 2 pkg. (3 oz. each) JELL-O Raspberry Flavor Gelatin
- 1 can (16 oz.) whole berry cranberry sauce
- 2/3 cup PLANTERS Walnut Pieces
- 1 DOLE Apple, chopped

make it



DRAIN pineapple, reserving juice. Add enough water to juice to measure 2-1/2 cups; pour into saucepan. Bring to boil. Pour over gelatin mixes; stir 2 min. until completely dissolved.



STIR in pineapple, cranberry sauce, walnuts and apple. Spoon into 24 paper-lined muffin cups.



REFRIGERATE 2-1/2 hours or until firm. Remove liners.



Simply Sensational Truffles

PREP: 10 min. plus refrigerating **MAKES:** 3 doz. or 18 servings, two truffles each

what you need



2-1/2 pkg. (20 squares)

+



1 pkg. (8 oz.)

+



Suggested decorations

make it

MELT 8 chocolate squares as directed on package. Beat cream cheese with mixer until creamy. Blend in melted chocolate. Refrigerate until firm.

SHAPE into 36 balls. Place on waxed paper—covered baking sheet.

MELT remaining chocolate. Use fork to dip truffles; return to baking sheet. Decorate and refrigerate.



Layered Mousse Bites

PREP: 10 min. plus refrigerating **MAKES:** 9 servings, four pieces each

what you need



2-1/2 cups boiling water

+



2 pkg. (3 oz. each)

+



2 cups

make it

STIR boiling water into gelatin mixes with whisk 2 min. until completely dissolved. Add COOL WHIP; stir until blended.

POUR into 8-inch square pan.

REFRIGERATE 3 hours or until firm. Cut into 36 bites.

Use a
fork to make
drizzling easy!



Turtle Pumpkin Pie

PREP: 15 min. plus refrigerating **MAKES:** 10 servings, one slice each

what you need

- 1/4 cup plus 2 Tbsp. caramel topping, divided
- 1 HONEY MAID Pie Crust
- 1/2 cup plus 2 Tbsp. PLANTERS Pecan Pieces, divided
- 1 cup cold milk
- 2 pkg. (3.4 oz. each) JELL-O Vanilla Instant Pudding
- 1 cup canned pumpkin
- 1 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

make it

POUR 1/4 cup caramel topping into crust; sprinkle with 1/2 cup pecans.

BEAT milk, pudding mixes, pumpkin and spices with whisk until blended. Stir in 1-1/2 cups COOL WHIP. Spread into crust.

REFRIGERATE 1 hour. Top with remaining COOL WHIP, caramel topping and pecans just before serving.



Use a
carving fork
to poke
cupcakes!

Holiday Poke Cupcakes

PREP: 30 min. plus refrigerating **MAKES:** 2 doz. or 24 servings, one cupcake each

what you need

- 1 pkg. (2-layer size) white cake mix
- 1 cup boiling water
- 1 pkg. (3 oz.) JELL-O Gelatin, any red flavor
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- Red or green food coloring
- Suggested decorations: colored sugar, colored sprinkles, crushed candy canes and/or JET-PUFFED HOLIDAY MALLOWS Marshmallows

make it

PREPARE cake batter and bake as directed for cupcakes. Cool in pans 10 min. Pierce tops with fork.

STIR boiling water into gelatin mix 2 min. until completely dissolved; spoon over cupcakes. Refrigerate 30 min. Remove from pans.

TINT COOL WHIP with food coloring, if desired. Frost and decorate cupcakes.



Chocolate Elegance

PREP: 20 min plus refrigerating MAKES: 12 servings

what you need

1-1/2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened

1/2 cup sugar

2-1/2 cups thawed COOL WHIP Whipped Topping, divided

6 squares BAKER'S Semi-Sweet Chocolate, divided

• 1 pkg. (3.9 oz.) JELL-O Chocolate Instant Pudding

• 1/2 cup milk

1/4 cup PLANTERS Sliced Almonds, toasted

make it



BEAT cream cheese and sugar with mixer until blended. Stir in 1-1/2 cups COOL WHIP; spread 2 cups onto bottom of 8x4-inch loaf pan lined with plastic wrap.



MELT 3 chocolate squares. Add to remaining cream cheese mixture along with pudding mix and milk. Beat until blended. Spread over layer in pan. Refrigerate 4 hours.



MICROWAVE remaining chocolate and COOL WHIP in microwaveable bowl on HIGH 1 min.; stir until blended. Cool slightly.



INVERT dessert onto platter. Remove pan and plastic wrap. Spread dessert with glaze; top with almonds. Refrigerate until glaze is firm.

Customize your
pie by using your
favorite candy
or pudding!



Fudge-Bottom Candy Crunch Pie

PREP: 20 min. plus refrigerating **MAKES:** 8 servings

what you need


- 2 cups cold milk
- 2 pkg. (3.9 oz. each) JELL-O® Chocolate Instant Pudding
- 3 squares BAKER'S® Semi-Sweet Chocolate, divided
- 1 OREO® Pie Crust
- 1 tub (8 oz.) COOL WHIP® Whipped Topping, thawed, divided
- 2 milk chocolate English toffee candy bars (1.4 oz. each), chopped, divided

make it

BEAT milk and pudding mixes with whisk 2 min. Microwave 2 chocolate squares on HIGH 1 min. or until melted when stirred. Stir in 1 cup pudding; pour into crust.

ADD half the COOL WHIP and all but 3 Tbsp. candy to remaining pudding. Spoon over layer in crust.

TOP with remaining COOL WHIP and candy. Melt remaining chocolate square; drizzle over pie. Refrigerate 1 hour.



For the
chocolate lover,
use chocolate
pudding!

Chocolate Éclair Squares

PREP: 20 min. plus refrigerating **MAKES:** 16 servings, one square each

what you need

- 2 cups cold milk
- 2 pkg. (3.4 oz. each) JELL-O Vanilla Instant Pudding
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- 64 NILLA Wafers
- 2 squares BAKER'S Semi-Sweet Chocolate

make it

BEAT milk and pudding mixes with whisk 2 min. Stir in COOL WHIP.

ARRANGE 16 wafers on bottom of 8-inch square dish; cover with one-third of the pudding mixture. Repeat layers twice. Top with remaining wafers. Refrigerate 4 hours.

MICROWAVE chocolate in microwaveable bowl on HIGH 1 min. or until melted when stirred. Drizzle over dessert.



Triple-Layer Mud Pie

PREP: 15 min. plus refrigerating **MAKES:** 10 servings, one piece each

what you need

- 3 squares BAKER'S Semi-Sweet Chocolate, melted
- 1/4 cup canned sweetened condensed milk
- 1 OREO Pie Crust
- 1/2 cup chopped PLANTERS Pecans, toasted
- 2 cups 2% milk
- 2 pkg. (3.9 oz. each) JELL-O Chocolate Instant Pudding
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

make it

MIX chocolate and condensed milk. Pour into crust; sprinkle with pecans.

BEAT milk and pudding mixes with whisk 2 min.; spoon 1-1/2 cups over pecans. Stir half the COOL WHIP into remaining pudding; spread over pudding in crust. Top with remaining COOL WHIP.

REFRIGERATE 3 hours.

Holiday Decorating Tips



The hostess with the most-ess: If you're having friends or relatives as guests in your house during the holidays, it's always nice to have a basket of treats to welcome them into your house and your neighborhood. Bathroom essentials, disposable cameras, a map of your neighborhood, a bottle of water, and some late-night snacks are always great standbys.



Use leftover JELL-O JIGGLERS to create a fizzy, festive drink. Add flaked or 1/4-inch JELL-O JIGGLER cubes to ginger ale, lemon-lime soda or sparkling grape juice.



Ornament decoration: Think of different ways to use what you already have in your house. If you have a lot of leftover glass ball ornaments, they make great toppings on presents. They can also be hung from the ceiling individually or in a bunch for added holiday decor—or even tie a gift tag on them and make them placecards for your holiday dinner.



Sounds of the season: Make a holiday soundtrack to keep the songs of the season playing in your house throughout your holiday gathering—it's always nice to have festive music in the background—anything from ambient to holiday favorites.

For more "Simply Stunning" recipes and tips, go to
www.jello.com, www.bakerschocolate.com, www.coolwhip.com and www.nillarecipes.com

Simply Stunning Holiday Desserts

SHOPPING LIST

Tiramisu Bowl

- JELL-O Vanilla Instant Pudding
- BAKER'S Semi-Sweet Chocolate
- NILLA Wafers
- Raspberries
- MAXWELL HOUSE Coffee
- COOL WHIP Whipped Topping
- PHILADELPHIA Cream Cheese



Chocolate Éclair Squares

- JELL-O Vanilla Instant Pudding
- COOL WHIP Whipped Topping
- BAKER'S Semi-Sweet Chocolate
- NILLA Wafers



Layered Mousse Bites

- JELL-O Gelatin
- COOL WHIP Whipped Topping



Cranberry-Pineapple Minis

- JELL-O Raspberry Flavor Gelatin
- PLANTERS Walnut Pieces
- DOLE Crushed Pineapple
- Whole Berry Cranberry Sauce
- DOLE Apple



Chocolate Elegance

- JELL-O Chocolate Instant Pudding
- BAKER'S Semi-Sweet Chocolate
- PHILADELPHIA Cream Cheese
- COOL WHIP Whipped Topping
- PLANTERS Sliced Almonds



Chocolate Bliss Cheesecake

- BAKER'S Semi-Sweet Chocolate
- PHILADELPHIA Cream Cheese
- OREO Cookies
- Vanilla



Triple-Layer Mud Pie

- JELL-O Chocolate Instant Pudding
- BAKER'S Semi-Sweet Chocolate
- COOL WHIP Whipped Topping
- Sweetened Condensed Milk
- PLANTERS Pecans
- OREO Pie Crust



COOL WHIP Chocolate One-Bowl Bliss Cake

- COOL WHIP Whipped Topping
- BAKER'S Semi-Sweet Chocolate
- Devil's Food Cake Mix
- Powdered Sugar



Simply Sensational Truffles

- BAKER'S Semi-Sweet Chocolate
- PHILADELPHIA Cream Cheese
- PLANTERS Peanuts
- Sprinkles



Holiday Poke Cupcakes

- JELL-O Gelatin, any red flavor
- COOL WHIP Whipped Topping
- Red or Green Food Coloring
- White Cake Mix
- Decorations



Fudge-Bottom Candy Crunch Pie

- JELL-O Chocolate Instant Pudding
- BAKER'S Semi-Sweet Chocolate
- COOL WHIP Whipped Topping
- OREO Pie Crust
- English Toffee Candy Bars



Turtle Pumpkin Pie

- JELL-O Vanilla Instant Pudding
- COOL WHIP Whipped Topping
- Caramel Topping
- HONEY MAID Pie Crust
- PLANTERS Pecan Pieces
- Canned Pumpkin
- Ground Cinnamon
- Ground Nutmeg

